

Brunch Menu

\$42 per person (20 person minimum)

BRUNCH SELECTIONS

A selection may be made from the items listed below for a brunch menu.

CHOICE OF TWO

Fresh Baked Muffins
Danish Pastries
Fresh Baked Buttermilk Biscuits
Yeast Rolls

CHOICE OF ONE

Applewood Smoked Bacon
Sausage Links
Sausage Patties
Country Ham

CHOICE OF TWO

Buttered Grits
O'Brien Skillet Potatoes
Rice Pilaf
Whipped Potatoes

CHOICE OF ONE

FLORENTINE SCRAMBLED EGG

Local Farmed Eggs, Baby Spinach, Roma Tomatoes, and Onions

SMOKED TURKEY AND CHEESE FRITTATA

Slow Roasted Turkey Breast and Shredded Swiss Cheese Baked with Local Farmed Eggs

BACON, EGG AND CHEESE BURRITOS

House Smoked Sugar Cured Bacon, Cheddar Cheese, and Local Farmed Eggs

CHOICE OF ONE

Green Beans with Cherry Tomatoes and Roasted Shallots
Squash Medley
Glazed Carrots and Fennel

CHOICE OF ONE

Grilled Marinated Chicken with Spicy Pepper Relish
Chicken Marsala
Baked Salmon with Lemon Cilantro Cream Sauce
Pan Seared Trout with Tomato-Caper Jus

FRESH FRUIT DISPLAY

DESSERT | CHOICE OF TWO

Chocolate Nutella Cake
Assorted Mini Cheesecakes
Homemade Pound Cake with Mixed Berry Compote and Whipped Cream
Trio of Chocolate Brownie, Strawberry Rhubarb Muffin Cake, and Chocolate Eclair

Brunch Menu

OPTIONAL CULINARY ACTION STATIONS

OMELET STATION

Ham, Peppers, Mushrooms, Cheddar Cheese,
Onions, Fresh Country Eggs, and Egg Beaters
\$13 per person plus attendant fee

BELGIAN WAFFLE STATION

Fruit Compote, Whipped Cream, Maple Syrup
and Whipped Butter
Optional: Add Fried Chicken Breast with Sriracha,
Mustard, Maple Sauce and Black Pepper Maple Gravy
\$11 per person plus attendant fee
Add chicken: \$16 per person plus attendant fee

SWEET & SAVORY CRÊPE STATION

Chef's selection of one sweet crêpe and one
savory crêpe, served with complimentary sauces
\$10.50 per person plus attendant fee

SMOKED SALMON DISPLAY

with Fresh Bagels, Assorted Condiments and Cream Cheeses
\$10 per person

SPECIALTY COFFEE STATION

Hot, Regular and Decaffeinated Coffee, Hot Water and an
Assorted Display of Herbal Teas. Accompaniments include:
Vanilla Sugar, Cinnamon Sticks, Whipped Cream, Chocolate
Shavings, Peppermint Bark, and Caramel Torani Drizzle Sauces
\$5 per person

BARISTA BAR

Espresso, Cappuccino, Latte, Mocha, Breve, and Americano
\$9 per person plus attendant fee

MIMOSAS AND SPICY BLOODY MARYS

\$15 per person, per hour, unlimited refills

Culinary Action Stations require an attendant, \$75 per hour per attendant.

Please note: Customized menus are subject to additional costs.

Food service hours have a two-hour maximum and may be between 9am – 1pm

All food and beverage is subject to 6.75% NC sales tax and 22% service charge.

ADDITIONAL CELEBRATIONS

Graylyn offers the perfect setting for all of the events surrounding a dream wedding.

If you are planning the details of your wedding with us, don't forget about:

Bridal Shower

Bridesmaid Luncheon

Rehearsal Dinner

Wedding Party and Guest Activities

Farewell Brunch